

BTF020



CC_006-11
Bowl capacity (l)
20
Emulsion (l)
5
Creams without emulsion (l)
10
Creams with emulsion (l)
6
* Bread dough (flour) (Kg)-(lb)
4 (8,82)
* Shortcrust pastry (dough) (Kg)-(lb)
6 (13,23)
Working hours (h)
0-8
Power (kW)-(hp)
230~110V.1ph.50~60Hz 0,75 (1) 400V.3ph.50~60Hz 0,75 (1)
Net weight (Kg)-(lb)
106 (233,69)
Dimensions (mm)-(in)
A 485 (19 1/8) B 725 (28 9/16) C 1075 (42 5/16) C' 1295 (51) D 555 (21 7/8) D' 500 (19 11/16) E 150 (5 7/8)



* Based on: 60% dough hydration, 12% flour moisture, 2°C water

